ERRAZURIZ
ACONCAGUA COSTA

Las Pizarras

Chardonnay, 2014

WINEGROWING

VINEYARD

Sourced entirely from our Aconcagua Costa Estate, from specific lots that have a significant component of metamorphic rock including slate (pizarras, in Spanish). Given the extremes of this cool climate site, as well as the diversity of its soils and elevations, each small block ripens at its own pace. Its proximity to the cool Pacific Ocean and its well-drained soils, with high level of slate and metamorphic rock, allow the Estate to produce Chardonnay with exceptional complexity, depth, minerality, and natural acidity.

WINEMAKING

Grapes were harvested by hand, rigorously selected on a double sorting table and whole cluster pressed. The juice settled for 24 hours before moving it by gravity into small stainless steel tanks and French oak barrels where it started fermentation with 100% native yeasts. The age of the barrels for this wine vary: 20% new, 50% 1-year old and 30% 2-3 year old. 60% of the blend underwent a slow progressing malolactic fermentation to achieve an ideal acid balance. The 2014 Pizarras Chardonnay was kept in barrels for 14 months before bottling.

WINEMAKER NOTES

Of light straw colour, this wine opens up with hints of Meyer lemon, orange blossoms, and soft touches of dried fruits. The palate confirms the nose, intensified by a driving minerality and a dry citric character of tangerines and elegant notes of dried fruits. An overall fresh character dominates the palate and contributes to a mouthfeel of excellent structure and tension, showing an impressively long, persistent and dry finish. The essential characteristic of this wine is marked by its coastal salinity that expresses its origin. This is a structured wine that shows balance, tension and precision from start to finish, something unique to Aconcagua Costa.

TECHNICAL INFORMATION

Origin: Aconcagua Costa

Composition: 100% Chardonnay

Alcohol: 13%

pH: 3.1

Total Acidity: 7.5 g/L

Residual sugar: 1,37 g/L

Ageing: 14 months in 100% French Oak, 20% new